

## Chocolate Chip Cookies

Ingredients	1500 grams	
Unsalted Butter, Room Temp	187.7 grams	6 5/8 ounces
Brown Sugar	276.9 grams	9 3/4 ounces
Granulated Sugar	136.1 grams	4 3/4 ounces
Whole Eggs	87.3 grams	3 ounces (1 1/2 eggs)
Vanilla Extract	4.7 grams	1/8 ounce
All-Purpose Flour	469.3 grams	1#
Baking Soda	10.79 grams	3/8 ounce
Baking Powder	5.63 grams	1/4 ounce
Salt	2.3 grams	Pinch
Chocolate Chips	319 grams	11 1/4 ounces

1. Sift together the flour, baking soda, baking powder, and salt.
2. In your electric mixer's bowl combine the granulated sugar, brown sugar, and unsalted butter and cream together using the paddle attachment until light and fluffy.
3. Add the whole egg a little at a time and mix well. Scrape in between each addition if necessary. Once the eggs are added and in vanilla extract and mix well.
4. Add the sifted dry ingredients in two equal portions at a time into the cookie dough. Take care not to over mix. You should add the second portion before the first portion has been completely mixed in.
5. Add the chocolate chips and mix well.
6. Roll dough into 2" balls and place on a sheet pan lined with parchment paper about 3" apart from each other. Press down slightly to get a tall disc shape (puck).
7. Bake at 300-350 degrees for 8 - 15 minutes.

For fresh baked chocolate chip cookies whenever you want them freeze the cookie pucks individual and package in a plastic container in the freezer. Then you can pull out as many cookies as you want, when you want.